

CDC/Vessel Sanitation Program
1850 Eller Drive – Suite 101
Ft. Lauderdale
Florida 33316
USA

12th May 2002

Dear Sir

The following actions have been taken to correct each of the deficiencies noted during the inspection of CARONIA on 30th April 2002, at Port Everglades.

1 POTABLE WATER

CALIBRATION OF THE BUNKERING HALOGEN ANALYZER-CHART RECORDER WAS NOT BEING NOTED ON THE CHARTS OR IN A LOG BOOK.

Corrective Action:- Personnel informed and calibration now taking place

2 POTABLE WATER TANKS POTABLE WATER TANKS 10 CENTER A AND 10 CENTER B DID NOT HAVE WATER SAMPLE COCKS.

Corrective Action:- These have been submitted for refit later this year and are covered by refit spec numbers 13/02/042 and 13/02/043

3 LIDO DISHWASH AREA

THERE WAS A LEAKING PIPE LOCATED WITHIN THE BULKHEAD ON THE PORT SIDE.

Corrective Action:- Leak repaired. Completed 30-4-02

4 LIDO GALLEY

THE PLASTIC C-CUP LOCATED IN THE DISPENSING VALVE OF THE COFFEE THERMOS WAS SOILED.

Corrective Action:- Personnel informed and procedure in place for regular cleaning

5 WHITE STAR BAR

THE VINYL FLOORING HAD GAPS BETWEEN THE STRIPING AND THERE WAS ALSO FOOD DEBRIS LOCATED WITHIN THESE GAPS.

Corrective Action:- Food debris cleaned out and sealant put in gaps between stripping

6 POTABLE WATER

THE MEASURED DIFFERENCE BETWEEN THE MANUAL WATER TEST AND THE HALOGEN ANALYZER WAS 0.34 PPM WHEN USING THE INSPECTOR'S WATER TEST KIT. THERE WERE NO SECONDARY STANDARDS AVAILABLE TO TO VERIFY THE SHIP'S WATER TEST KIT WAS READING ACCURATELY.

Corrective Action:- Secondary standards on order. PO 3T7105 Awaiting delivery

7 MAIN GALLEY-DISHWASH

WASTE WATER FROM THE DISHWASH AREA WAS OVERFLOWING FROM THE SCUPPERS AND ACROSS THE DECK.

Corrective Action:- AVO 056283. Scuppers pressure washed and chemically cleaned to ensure that debris is not restricting the flow of water. This is thought to be a design fault in the scupper pipe layout. Completed 7-5-02

8 MAIN GALLEY-DISHWASH

PLATES IN A TROLLEY IN FRONT OF THE ICE MACHINES WERE NOT COVERED OR INVERTED.

Corrective Action:- Personnel instructed on the correct procedure and importance of covering or inverting plates

9 MAIN GALLEY-DISHWASH

A FEW SOILED GLASSES WERE STORED AS CLEAN NEAR THE SMALL CLEANING LOCKER.

Corrective Action:- Personnel instructed to observe and check glassware more thoroughly

10 MAIN GALLEY-DISHWASH

FOOD RESIDUE WAS NOTED ON THE CLEAN RAMP OF THE DISHWASH UNIT.

Corrective Action:- Personnel instructed to monitor the areas and keep them clean

11 MAIN GALLEY-DISHWASH

THE DISHES AND PLATE COVERS WERE LOADED IN THE DISHWASH UNIT SO THAT THEY OVERLAPPED.

Corrective Action:- Personnel retrained in the loading of the dishwasher

12 MAIN GALLEY-DISHWASH

THE PIPE INSULATION BEHIND THE DISHWASH UNIT WAS DAMAGED.

Corrective Action:- AVO 056286. Insulation renewed. Completed 6-5-02

13 MAIN GALLEY-DISHWASH

THE PRESSURE GAUGE AT THE GLASSWASH MACHINE WAS NOT WORKING. THE MAINFOLD TEMPERATURES FOR THE DISHWASH AND GLASSWASH UNITS WERE 210°F AND 200°, RESPECTIVELY. ONLY ONE FINAL RINSE ACTIVATION ARM WAS WORKING IN THE DISHWASH UNIT.

THE RIGHT ARM WAS BROKEN. A SHORT CURTAIN WAS NOTED BETWEEN THE WASH AND RINSE COMPARTMENTS IN THE DISHWASH UNIT.

FOAM WAS NOTED COMING OUT OF THE WASH COMPARTMENT DOORS OF THE DISHWASH UNIT.

**Corrective Action:- AVO 056287. Pressure gauge replaced. Completed 6-5-02
AVO 056294. Manifold temperatures for the dishwasher and glasswash units corrected
Completed 6-5-02
Activation arm – inquiries being made into firms to complete this repair as machine will have to be dismantled to gain access to the arm
Personnel retrained in positioning curtains in the washing units
Soap dispenser adjusted to reduce the amount of soap going into the machine**

14 MAIN GALLEY-DISHWASH CLEAN STORAGE

SLIGHT CORROSION WAS NOTED ON THE LARGE SILVER SERVING PLATTERS.

Corrective Action:- Corroded serving platters discarded and all others checked

15 MAIN GALLEY-ICE MACHINE

A POROUS GASKET WAS NOTED BETWEEN THE UPPER COMPARTMENT AND THE ICE BIN IN THE LEFT ICE MACHINE. CORROSION WAS NOTED IN

THE ICE/WATER COMPARTMENT OF THE LEFT ICE MACHINE. THIS UNIT IS SCHEDULED TO BE REPLACED.

Corrective Action:- Gasket replaced and machine cleaned. A new unit is on order. PO 3T6869

16 BAKERY

THE TECHNICAL PANELS FOR THE DOUGH ROLLER WERE CRACKED AND DAMAGED.

Corrective Action:- New panels have been ordered. PO. 3T7120

17 BAKERY

EXCESS WATER/OIL WERE NOTED IN THE COLLAR OF THE DOUGH MIXER.

Corrective Action:- AVO 056263/056296. Collar cleaned and resealed. Completed 7-5-02

18 BAKERY

CREAM PUFFS WERE TESTED AT 46°F AND LEMON CREAM CAKE WAS TESTED AT 44°F. THESE ITEMS WERE TESTED AT 9:40 A.M. AND WERE SAID TO HAVE BEEN PREPARED AT 9:00 A.M. THESE ITEMS WERE ALSO SAID TO HAVE BEEN BLAST CHILLED BUT WERE NOT LISTED ON A BLAST CHILLER COOLING LOG SHEET.

Corrective Action:- A time control procedure is now in place to avoid a reoccurrence and personnel instructed in same

19 HOT GALLEY

THE AREA BETWEEN AND UNDER THE HOT PLATES WERE DIFFICULT TO CLEAN DUE TO GAPS.

Corrective Action:- Areas thoroughly cleaned and a procedure put in place for a more thorough cleaning of the areas concerned

20 HOT GALLEY

THE AREA BETWEEN AND UNDER THE HOT PLATES WERE ENCRUSTED WITH OLD FOOD RESIDUE.

Corrective Action:- Areas thoroughly cleaned and a procedure put in place for a more thorough cleaning of the areas concerned.

21 HOT LINE-STARBOARD

A LEAK WAS NOTED UNDER THE HOT LINE.

Corrective Action:- AVO 056132 Leak repaired. Completed 4-5-02

22 HOT LINE-STARBOARD

THERE WERE AREAS UNDER THE HOT LINE WHERE WATER WAS COLLECTING WITH NO WAY FOR THIS WATER TO DRAIN.

Corrective Action:- AVO 056132 Holes drilled in plate for drainage. Completed 4-5-02

23 BUTCHER SHOP

DUST WAS NOTED IN THE EXHAUST DUCT OVER THE CHOPPER.

Corrective Action:- AVO 056357 Ducting cleaned. Completed 8-5-02

24 CREW GALLEY

THREE PANS OF RICE WERE STORED ON THE HOT PLATE UNIT. THE TOP PAN WAS TESTED AT 130°F, THE MIDDLE PAN 140°F, AND THE BOTTOM PAN 112°F. THE HOT PLATE UNIT WAS NOT SET AT A HIGH ENOUGH TEMPERATURE TO KEEP THESE ITEMS HOT.

Corrective Action:- Personnel instructed to ensure that returned food is dumped immediately

25 POTWASH

A LEAK WAS NOTED AT THE HOT WATER VALVE FOR THE SPRAY HOSE.

Corrective Action:- AVO 056075. Leak repaired. Completed 1-5-02

26 POTWASH

THE PULPER WAS REMOVED FOR REPAIR.

Corrective Action:- Spare motor fitted and pulper back in use 4-5-02 Old motor to be sent ashore for rewinding. PO 3R0413

27 POTWASH

COLD WATER WAS NOT PROVIDED AT THE POTWASH AREA. THE COLD WATER HAD BEEN TURNED OFF WHEN THE PULPER WAS REMOVED THE PREVIOUS EVENING. THIS AREA WAS NOT IN USE AT THE TIME OF THE INSPECTION.

Corrective Action:- Pipe capped in order that cold water is available to potwash. Completed 30-4-02

28 POTWASH-CLEAN STORAGE

THE HANDLES FOR SOME OF THE WISKS WERE HOLLOW WITH OPEN ENDS.

Corrective Action:- AVO 056213. The ends of the handles to be sealed. Completed 5-5-02

29 POTWASH

THE LADDLES WERE NOT STORED COVERED OR INVERTED.

Corrective Action:- AVO 056262. New ladle rack to be placed under cover. Completed 7-5-02

30 CREW MESS

THE TASTING SPOONS WERE NOT DISPENSED WITH THE HANDLES FACING ONE WAY.

Corrective Action:- A small spoon dispenser is to be ordered to avoid a re occurrence

31 CREW GALLEY

MOLD WAS NOTED ON THE GASKET FOR REFRIGERATION UNIT 25.

Corrective Action:- AVO 056297. New gasket in place. Completed 9-5-02

32 CREW MESS

THE WATER FOUNTAIN WAS IN DISREPAIR.

Corrective Action:- AVO 056356. Water fountain repaired. Completed 9-5-02

33 CREW MESS

THE HANDWASH SINK WAS PARTIALLY BLOCKED BY THE PLACEMENT OF WASTE RECEPTACLES.

Corrective Action:- Personnel instructed to keep handwash sink area clear at all times

34 CREW SERVICE AREA

AN INSERT WAS NOT PROVIDED FOR THE ICE CREAM DIPPER WELL.

Corrective Action:- AVO 056355. New insert to be made. Completed 7-5-02

35 WINE CELLAR

A SCRUB PAD WAS NOTED IN THE HANDWASH SINK. THE WINE CELLAR WAS CLOSED AT THE TIME OF INSPECITON.

Corrective Action:- Personnel instructed on keeping handwash sinks clear and clean at all times

36 WINE CELLAR

THE UPPER PANEL OF THE ICE BIN WAS SOILED WITH WATER SCALE.

Corrective Action:- Ice bin thoroughly cleaned and sanitized. New unit on order PO 3T6869

37 PROVISIONS-CHAMPAGNE ROOM

A LEAK WAS NOTED IN THE DECKHEAD. BUCKETS WERE PLACED UNDER THE LEAK TO CATCH THE WATER.

Corrective Action:- AVO 055667. New pipe work being made up in order to effect repair as it will require a long period of water shut off.

38 PROVISIONS-DRY STORES

AN OPEN CONTAINER OF ALMONDS WAS NOTED.

Corrective Action:- Personnel instructed and almonds placed in a resealable container

39 PROVISIONS

A BACKFLOW PREVENTION DEVICE FOR NON-CONTINUOUS PRESSURE APPLICATIONS WAS NOTED ON A POTABLE WATER LINE WHERE A HOSE WITH A DOWNSTREAM VALVE WAS ATTACHED. THIS WAS NOTED ON THE PORT SIDE LOADING AREA NEAR THE HANDWASH SINK.

Corrective Action:- AVO 056344. Backflow preventor to be changed. Completed 6-5-02

40 FOOD SERVICE GENERAL

THE DECKHEADS AND BULKHEADS WERE DIFFICULT TO CLEAN DUE TO GAPS, OPENINGS, LOOSE PROFILE STRIPS, AND ATTACHED EQUIPMENT.

THIS WAS NOTED IN THE MAIN GALLEY, CREW GALLEY, PROVISIONS, AND LIDO AREAS.

Corrective Action:- Personnel instructed on the importance of continuing to keep these difficult areas clean and sanitized

41 FOOD SERVICE GENERAL

THE DECK TILES WERE CRACKED, CHIPPED, AND OTHERWISE DAMAGED THROUGHOUT THE GALLEY, CREW GALLEY, LIDO, AND PROVISIONS AREAS. RECESSED GROUT WAS NOTED IN THESE AREAS AS WELL. PEELING PAINT WAS NOTED IN THE SCUPPERS IN THESE AREAS AS WELL.

Corrective Action:- The maintenance of the Galley tiles is ongoing and receives the highest priority. These are due to be replaced in drydock. Refit spec no. 13/02/005.

42 FOOD SERVICE GENERAL

THE FOOD CONTACT SURFACES OF EQUIPEMENT WERE DIFFICULT TO CLEAN DUE TO GAPS, WIRES, FAN COILS, AND OTHER FEATURES.

Corrective Action:- Personnel instructed on the importance of keeping these areas clean and sanitized

43 **FOOD SERVICE GENERAL**

THE NON-FOOD CONTACT SURFACES OF EQUIPMENT WERE DIFFCULT TO CLEAN DUE TO GAPS AND OPEN SEAMS.

Corrective Action:- Personnel instructed on the importance of keeping these difficult areas clean and sanitized

44 **FOOD SERVICE GENERAL**

SOILED WET RAGS WERE NOTED IN THE COFFEE STATION IN THE BUCKET CABINET; IN THE CREW MESS CLEANING LOCKER, UNDER THE CREW MESS BEVERAGE STATION, AND IN THE OFFICER'S MESS PANTRY.

Corrective Action:- Area more frequently checked and personnel instructed about the correct disposal of soiled rags

45 **FOOD SERVICE GENERAL**

CLARIFY THE FLOW OF FOODS IN THE TIME AS A CONTROL PLAN.

Corrective Action:- A control plan has been drawn up and implemented. Personnel have been given instruction on time as a control.

Sincerely

S.Clark

Staff Captain, Caronia

Cunard Line Ltd